

KADAI PANNER	\$20.00
Homemade cottage cheese cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices	
PALAK PANEER	\$20.00
Homemade cottage cheese cooked with smooth grinded spinach gravy	
MALAI KOFTA	\$20.00
Mashed potatoes and cottage cheese deep fried bullets and cooked in special creamy sauce	
VEGETARIAN JALFRAZI (DF,V)	\$20.00
Mix vegetables cooked in sweet and sour tomato ketchup sauce with diced capsicum	
ALOO GOBI (DF,V)	\$20.00
Potatoes and cauliflower cooked together in dry way with indian flavour topped with fresh coriander	
BOMBAY ALOO (DF,V)	\$20.00
Deep fried potatoes cooked with curry leaves and tomato gravy	
TARKA DAAL (DF,V)	\$20.00
Yellow lentils cooked with garlic, ginger, onion, tomato and own spices	
SAAG ALOO (DF,V)	\$20.00
Deep fried potatoes cooked with smooth grinded spinach gravy	
CHANA MASALA (DF,V)	\$20.00
Chickpeas cooked with capsicum and own masala's special thick gravy.	
VEGE MADRAS (DF,V)	\$20.00
Selection of veges cooked in coconut cream gravy and topped with butter	
CHAAP TIKKA MASALA	\$20.00
A popular and flavorful vegetarian Indian curry dish where marinated & grilled soya chaap is simmered in a rich, spiced tomato-based gravy.	

****VEGAN OPTIONS CAN BE MADE WITH
COCONUT CREAM ON CUSTOMER'S DEMAND****

SAEFOOD MAINS

PRAWNS/SCALLOPS/FISH (GF)	\$25.00
BUTTER SCALLOPS	\$25.00
Pan fried scallops cooked in Chef's special tomato and creamy sauce	
BUTTER PRAWNS	\$25.00
Pan fried prawns cooked in Chef's special tomato and creamy sauce	
PRAWNS OR SCALLOPS OR FISH MALABARI	\$25.00
Selected seafood cooked in special coconut cream and tomato gravy with special flavour added with Prawns or Scallops sauteed capsicum	
PRAWNS OR SCALLOP S OR FISH MASALA	\$25.00
Selected seafood cooked in onion, garlic, ginger and tomato gravy	
PRAWN OR SCALLOPS OR FISH PASANDA	\$25.00
Selected seafood cooked with almond, cashew creamy gravy & finished with the butter on top	
PRAWN OR SCALLOPS OR FISH SAAG	\$25.00
Selected Seafood cooked with smooth grinded spinach gravy	
PRAWNS OR SCALLOPS OR FISH CURRY (DF)	\$25.00
Selected seafood cooked in traditional way comes from Grand's ma kitchen.	
GOAN PRAWNS OR SCALLOPS OR FISH CURRY (DF)	\$25.00
Selected seafood cooked in a fine thick tomato and coconut gravy	
PRAWN OR SCALLOPS OR FISH JALFRAZI (DF)	\$25.00
Selected Seafood cooked in sweet and sour tomato ketchup sauce with diced capsicum	

INDO CHINESE

CHICKEN MANCHURIAN	\$23.00
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with finely chopped with onion, capsicum and spring onion	
CHILLI CHICKEN	\$23.00
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion	
HONEY CHILLI CHICKEN	\$23.00
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy with honey and tossed with diced with onion, capsicum and spring onion.	
VEGETABLE MANCHURIAN	\$23.00
Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with finely chopped onion, capsicum and spring onion.	
CHILLI PANNER	\$23.00
Cottage Cheese fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion	
CHILLI MUSHROOM	\$23.00
A popular Indo-Chinese dish featuring crispy, batter-fried mushrooms tossed in a sweet, spicy, and tangy sauce	
CHILLY PRAWNS	\$23.00
Prawns wok-tossed with perfection cooked with onions, capsicum & green chilly in a tangy and spicy sauce.	

Dear guest, you are welcome to takeaway the leftovers of the food.
There will be a charge of 50c for each container.

KID'S MENU

CHICKEN NUGGETS AND CHIPS	\$15.00
HOT DOGS AND CHIPS	\$15.00
KIDS BUTTER CHICKEN	\$15.00
KIDS CHICKEN KORMA	\$15.00
KIDS BUTTER PANNER	\$15.00
VEGETABLE SPIRNG ROLLS	\$15.00
FRIES	\$6.00

RICE DISHES

CHICKEN BIRYANI	\$20.00
Rice cooked with chicken, herbs and spices.	
LAMB OR BEEF OR GOAT BIRYANI	\$23.00
Rice cooked with meat, herbs and spices	
PRAWNS OR SCALLOPS OR FISH BIRYANI	\$24.00
Rice cooked with seafood, herbs and spices	
VEGETABLE BIRYANI	\$20.00
Rice cooked with vegetables in herbs and spices	
PULAV RICE	\$6.00
Basmati rice cooked in cashew nuts, sultans and herbs	
ZEERA RICE	\$6.00
Rice cooked with cumin seeds	
MUSHROOM MUTTER PULAV (DF, V)	\$6.00
Basmati rice cooked with green peas, mushroom and cumin seeds	

NAAN

BUTTER NAAN	\$4.50
Plain flour bread cooked in tandoori oven and topped with butter	
CHEESE NAAN	\$5.50
Naan Stuffed with cheese	
GARLIC NAAN	\$5.00
Plain flour bread topped with garlic cooked in tandoori oven	
ROTI	\$4.50
Hand rolled bread made from wholemeal flour	
CHEESE AND GARLIC NAAN	\$7.50
Naan stuffed with cheese and topped with garlic	
CHEESE AND CHILLI NAAN	\$7.50
Naan stuffed with cheese and topped with green chillies	
KASHMIRI NAAN	\$7.50
Naan stuffed with dried fruits, coconut slices and cherries	
VEGETABLE NAAN	\$7.50
Plain flour stuffed with finely chopped vegetables	
KEEMA NAAN	\$7.50
Naan filled with minced lamb	

CONDIMENTS

PAPADUM (5 PIECES)	\$3.50
RAITA	\$3.50
PICKLES	\$3.50
SWEET MANGO CHUTNEY	\$3.50
MINT SAUCE	\$3.50
TAMARIND SAUCE	\$3.50

SALAD

INDIAN SALAD	\$7.99
Sliced carrots, cucumber, tomatoes, red onions topped with lettuce and a piece of lemon and sprinkled with Indian chat masala	
KACHUMBER SALAD	\$4.99
A special salad in an Indian Cuisine of freshly chopped tomatoes, red onions, cucumbers, carrots, lettuce mixed with Indian chat masala and garish with special salad dressing	
TANDOORI SALAD	\$18.00
Shredded Chicken Tikka served with lettuce, cabbage, onions, tomatoes, carrot spice with pepper and special Indian spices and topped with yogurt	

DESSERTS

MANGO KULFI	\$10.00
Indian style Mango flavor ice-cream	
GULAB JAMUN (3 PIECES)	\$10.00
Deep fried simul balls dipped in hot sugar syrup	
VANILLA/ CHOCOLATE ICE-CREAM	\$10.00
Vanilla ice-cream with Gulab Jamun	

Dine In

House of Spice

INDIAN RESTAURANT
& BAR

THE REAL TASTE OF INDIA

WWW.HOUSEOFSPICE.CO.NZ

VEG STATERS

VEGETABLE SAMOSA (2 PIECE)	\$8.00
Flakey pastry filled with mashed potatoes, peas and cumin seeds then fried golden brown	
ONION BHAJI	\$8.00
Sliced onion dipped in chickpeas flour batter and deep fried it	
MIX PAKORA (5 PIECES)	\$8.00
Selection of mixed vegetable dipped in special crunchy batter and deep fried it.	
PANEER PAKORA (7 TIKKIS PER PORTION)	\$19.00
Homemade Indian cottage cheese cubes, onion and fresh coriander made into patties and finished in hot oil. A must for all vegetarians	
PANEER PUDINA TIKKA	\$21.99
Cottage cheese marinated with curd mint and a variety of spices then grilled chili pepper.	
ACHARI PANEER TIKKA	\$20.99
Green chili, pickle flavoured paneer cubes cooked to perfection in the Tandoor.	
STUFFED MUSHROOM	\$19.00
Mushrooms stuffed with cheese and spices rolled in chickpea flour, flash fried.	
CHILLI MUSHROOMS	\$20.00
Indo-Chinese appetizer where crisp batter fried mushroom are tossed in a sweet and spicy chili sauce	
TANDOORI MUSHROOMS (9 PCS PER PORTION)	\$19.00
Mushrooms dipped in a spicy garlic & yoghurt marinated and cooke in the tandoor.	
TANDOORI BROCCOLI	\$16.00
Fresh broccoli florest marinated with cashew, cheese and spices and slow roasted in tandoor	
GOBBI MANCHURIAN	\$20.00
Gobbi manchurian is a popular Indi Chinese appetiser made with cauliflower, corn flour, soya sauce, vinegar, chili sauce, ginger & garlic.	
TANDOORI CHAAP	\$20.00
Soya bean chap marinated with yoghurt spices & cooked in clay oven.	
MALAI CHAAP	\$20.00
Tender chap mixed with cashew nuts & onion gravy.	
VEGETARIAN PLATTER FOR TWO	\$23.00
A combination of 2 vegetarian samosa, onion bhaji, paneer pakoras and mixed pakora	

NON-VEG STATERS

CHICKEN 65	\$21.50
Battered chicken cooked in mustard seeds and curry leaves then toast in pan with fine chopped onions	
CHICKEN LOLLYPOP	\$22.00
Deep fried chicken coated with cornflour and spices.	
CHICKEN PAKORA	\$21.99
Chicken pieces with ginger, garlic, ground chillies and chaat masala coated in chickpea flour batter - Are an easy appetizer and a guranteed crowd pleasure	
MURGH MALAI TIKKA HALF \$16.00 FULL \$21.00	
Chicken marinated in yoghurt crushed cashews, white pepper, cheese, fresh ground spices then cooked in the tandoor.	
HARYALI CHICKEN TIKKA HALF \$16.00 FULL \$21.50	
Tender pieces of chicken, haryali chicken tikka in classic north Indian starter where chicken is flavoured with fresh green herbs- mint and coriander leaves along with spices.	
PERI PERI CHICKEN TIKKA	\$23.50
Boneless chicken chunks marinated with peri peri sauce and grilled in tandoor	
GOLDEN FRIED KING PRAWN	\$22.00
King prawns marinated in tempura butter, deep fried until crispy.	
CHILLI PRAWN	\$24.00
Battered fried prawn tossed in pan with diced onions, capsicum, spring onion	
AMRITSARI FISH	\$24.00
Boneless fish pieces battered in chickpea flour and served with salad and tamarind sauce	
BHARA KEBAB (3 PCS PER PORTION)	\$31.00
Lamb chops dipped ina spicy marinade skewered & cooked in a tandoor	
BOTI KEBAB (5 PCS PER PORTION)	\$25.00
Cube lamb marinated ginger garlic paste overnight, mix with chef special spices	

SALT & PEPPER CALAMARI	\$21.00
Calamari mix with salt & pepper herb and bread crumbs, served with aioli	
CHICKEN HAKKS NOODLES	\$21.00
Noodles sauteed with garlic, carrot, cabbage, capsicum & soya sauce	
LAHORI FISH FRY	\$25.00
A popular street style lahori fried fish coated with crispy batter and spices. Perfect to be served as an appetizer	
MIX PLATTER FOR 2	\$21.00
Mixture and fine selection of vegetable pakora, Chicken tikka and seekh kebab.	
NON VEG PLATTER FOR 2	\$23.50
A Mixture of chicken tikka, sheekh kebab & murgh malai tikka.	
CHICKEN SEEKH KEBAB	\$26.00
Spicy minced seekh of kebabs served with pickled onions, garlic, tomato and mint chutny	
ACHARI TIKKA HALF \$16.00 FULL \$21.00	
Chicken marinated in yoghurt mustard, fenugreek & onion seeds then cooked in the tandoor.	
CHILLI GARLIC PRAWNS OR SCALLOPS	\$25.00
Pan fried prawns or scallops cooked with chef's special sauce and bedded with fried mushroom.	
PRAWN PAKORA	\$23.00
Prawns cutlets dipped in chickpeas flour batter and deep fried it	
CHICKEN TIKKA (HALF)	\$16.00
Tandoori chicken marinated in special tandoori masala and cooked in cooked in tandoori oven	
GARLIC-CHICKEN TIKKA (HALF)	\$17.50
Boneless chicken marinated with garlic, yoghurt and own spices.	
SEEKH KEBAB HALF \$16.00 FULL \$24.00	
Minced lamb flavoured with own spices pressed on a skewer, then cooked tandoori oven.	
MIXED PLATTER FOR TWO	\$21.00
A combination of 2 vegetarian samosa, onion bhaji, chicken tikkas and seekh kebabs	

TANDOORI SIZZLING MAINS

PANEER TIKKA	\$22.00
Home made cottage cheese skewered with green capsicum, tomatoes, onions and then marinaed with own spices then cooken in tandoori oven	
TANDOORI CHICKEN HALF \$16.00 FULL \$23.00	
Whole chicken with bone marinated in special tandoori masala and cooked in tandoori oven	
CHICKEN TIKKA/GARLIC CHICKEN TIKKA HALF \$16.00 FULL \$23.00	
Boneless Chicken pieces marinated in special tandoori masala and cooked in tandoor	
TANDOORI PRAWNS	\$22.00
Finest Prawns marinated with tandoori masala and cooked in tandoor	
TANDOORI PLATTE FOR TWO	\$25.00
It is a combination of tandoori chicken, Garlic chicken tikka, seekh kebab and tandoori prawns, roasted in tandoori oven.	
FISH TIKKA	\$23.00
Fish filets marinated in special tandoori masala and cooked in tandoori oven	

CHICKEN

BUTTER CHICKEN	\$22.00
Boneless chicken roasted in tandoori oven and finished in a chef's special tomato and creamy sauce.	
INDIAN STYLE BUTTER CHICKEN	\$22.00
Tender morsels of boneless chicken roasted in tandoor & finished in a creamy tomato flavoured sauce in Indian style	
METHI CHICKEN	\$22.00
Boneless meat cooked fenugreek leaves and spices.	
PUNJABI CHICKEN	\$22.00
Boneless chicken pieces cooked with onion, tomato, ginger, capsicum and garnished with coriander.	
CHICKEN DHANSAK	\$22.00
Boneless meat cooked with lentils in an onion gravy. A delicious medium spicy dish.	
CHICKEN KOLHAPURI	\$22.00
Chicken kolhapuri is a popular spicy, rich, delicious and super flavoured dish of curries chicken from kolhapuri cuisine, It is marinated in fresh groundred spices & coconut.	

AFGHANI CHICKEN CURRY	\$22.00
The curry is made with marinated chicken cooked in a rich and creamy yohurt based sauce infused with a blend of spices	
MURGH HANDI LAZEZ	\$22.00
It is an extremely rich and delicious dish prepared with desi chicken marinated in garlic ground herbs, tomatoes and cooke in silky gravy garlic butter chicken	
CHEF SPECIAL CURRY	\$22.00
CHICKEN KORMA	\$22.00
Chicken cooked with cashew, almond, and creamy gravy, garnished with sliced almond.	
CHICKEN TIKKA MASALA	\$22.00
Succulent tender chicken morsels roasted in tandoor and then cooked in spicy gravy, Capsicums, onions & fresh herbs.	
MANGO CHICKEN	\$22.00
Exotic curry with tender boneless chicken in subtle mango sauce.	
CHICKEN MADRAS	\$22.00
South Indian curry, tempered with mustard and curry leaves.	
CHICKEN SAAG	\$22.00
Chicken cooked with fresh spinach-cooked in aromatic spices	
CHICKEN MUSHROOM MASALA	\$22.00
Fresh mushroom, tender chicken pieces cooked with garlic, tomato and onion gravy.	
ACHARI CHICKEN CURRY	\$22.00
Achari chicken curry is seasoned with Indian pickling spices and India pickle to give it a tangy, spicy flavour that will surprise you	
LEMON HONEY CHICKEN	\$22.00
Boiled chicken cooked in cashew nuts, onions gravy and creamy sauce, finishing with honey and grated lemon	
KARAHI CHICKEN	\$22.00
Boneless Chicken tikka pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices	
CHICKEN SAAG	\$22.00
Boneless Chicken tikka pieces cooked with smooth grinded spinach gravy	
CHICKEN TIKKA MASALA	\$22.00
Boneless Chicken tikka pieces cooked in onion, garlic and tomato- based gravy Added with diced onion and capsicum with some tongue tingling flavours	
CHICKEN VINDALOO	\$22.00
Boneless Chicken tikka pieces cooked with vindaloo sauce added with our own spices	
MANGO CHICKEN	\$22.00
Boneless Chicken tikka pieces cooked in special exotic mango flavor sauce	
CHICKEN ACHARI	\$22.00
Boneless Chicken tikka pieces cooked with special pickles flavored sauce	
CHICKEN JALFRAZIE	\$22.00
Boneless Chicken tikka pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum	
CHICKEN BHUNA	\$22.00
Boneless Chicken tikka pieces cooked in tomato, oniliz, ginger and coriander-based Sauce and topped with caramelize onions	
CHICKEN PASNDA	\$22.00
Boneless Chicken tikka pieces cooked in cashew, onion, almond creamy sauce and added with some vegetables	
TIKKA SWADI	\$22.00
Boneless Chicken tikka pieces cooked in special creamy cashew gravy with some special spices	
CHICKEN MUGHLAI	\$22.00
Boneless Chicken tikka pieces cooked with cashew and almond sauce added with egg and topped with some sultanas	
CHICKEN BALTI (DF)	\$22.00
Boiled chicken pieces cooked with onion and garlic-based gravy with diced capsicum and added with chef's special spices	
CHICKEN MADRAS (DF)	\$22.00
Boiled chicken pieces cooked in coconut cream topped with special fried fined coconut crush	
CHICKEN CURRY - BONE IN (DF)	\$22.00
A traditional Indian chicken curry comes from grand ma's kitchen	
CHICKEN MUSHROOM MASALA (DF)	\$22.00
Boiled chicken pieces and mushroom cooked in a special way in a thick sauce	
CHICKEN NAWABI (DF)	\$22.00
Boneless Chicken pieces cooked in Chef's special coconut cream sauce	

LAMB/BEEF/GOAT

LAMB \$22.99 | BEEF \$21.00 | GOAT \$25.00

LAMB OR GOAT OR BEEF ROGAN JOSH
Tendered diced meat cooked with brown gravy and finish with own spice
LAMB OR GOAT OR BEEF SAAG
Meat cooked with smooth grinded spinach gravy
LAMB/ BEEF KADAI
Meat cooked with butter sauce, brown sauce and Finely chopped meat with and desiccated coconut fried with garlic.

LAMB/ BEEF RAJASTHANI
Diced meat cooked in rich butter sauce with cashew gravy and simmered over slow fire mouth-watering dish.

LAMB SHANK
Lamb shank cooked with mint flavoured masala gravy.

LAMB OR GOAT OR BEEF KORMA
Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond

LAMB OR GOAT OR BEEF DO PIAZA
Tendered diced meat pieces cooked with onion, capsicum and Indian herbs. Garnish with fresh coriander.

LAMB OR GOAT OR BEEF MADRAS
Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush

LAMB OR GOAT OR BEEF PUMPKIN AND MUSHROOM CURRY
Diced meat cooked with pumpkin and mushroom chef's special gravy

LAMB OR GOAT OR BEEF BHUNA
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions

LAMB OR GOAT OR BEEF DHANSAK
Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy

LAMB OR GOAT OR BEEF CURRY
Tendered meat cooked with own spices with garlic, ginger, fried onion & tomato in a home style gravy

LAMB OR GOAT OR BEEF VINDALOO
Tendered meat cooked with vindaloo sauce added with our own spices

LAMB OR GOAT OR BEEF JALFRAZI
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

LAMB OR GOAT OR BEEF BALTI
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions

LAMB OR GOAT OR BEEF LABABDAR
Meat cooked with cashew, almond, onion and creamy gravy with garnished with sliced almond and cashew

EGG CURRY

VEGETARIAN

NAVRATTAN KORMA	\$20.00
Mix vegetables cooked with cashew, almond and creamy gravy	
DAAL MAKHANI	\$20.00
Whole lentils cooked in exotic flavours with rich cream and butter	
BUTTER PANNER	\$20.00
Homemade cottage cheese cooked with chef's special tomato and creamy sauce	
PANEER DHANIYA ADHRAKI	\$20.00
Cubes of paneer cooked in acreamy sauce with ginger and coriander	
PANEER LABABDAR	\$20.00
Paneer Lababdar gravy is made of a spicy cashew tomato paste that is cooked with sauteed onions. It has a perfect balance of sweet, tangy flavour.	
PANEER PASANDA	\$20.00
Soft paneer sandwiches are filles with aromatic nut & spice mixture, batter fried until crisp and served with a luxurious gravy.	
PANEER KASTURI	\$20.00
It is a paneer dish with creamy gravy with dry fenugreek leaves known as kasoori methi.	
BHINDI MASALA	\$20.00
Bhindi masala is a stable indian dish made with okra whole and ground spices, herbs, onion & tomatoes	
ALOO MATAR	\$20.00
Pea and potatoes cooked in a very smooth onion and tomato based curry.	
NIZAMI HANDI GULBHAR	\$20.00
One of the creamiest and royal Indian curry receipes made with combination of veggies and spices. It is super rich creamy.	
SUBZMILONI	\$20.00
Subzmiloni is a traditional Indian dish originating from Lucknow. It consist seasond vegetables in garlic & spinach.	
HING DANIYA KE CHATPATE ALOO	\$20.00
Potatoes are stirfried with delicious masala, ginger, chilies, hing and more to create a ahasse free dish.	
PANEER BUTTER MASALA	\$20.00
Fresh cottage cheese cooked in dried fenugreek leaves, onion, tomato favourite sauce	
SHAHI PANEER	\$20.00
Homemade cottage cheese cooked in butter and nut gravy	
BUTTER PANEER INDIAN STYLE	\$20.00
Cottage cheese pieces roasted in clay oven then finished with butter and tomatoes	
MALAI CHAAP	\$20.00
Soya bean chaap cooked in rich tomato, onion & cashew gravy	
PANNER MUTTER	\$20.00
Cottage cheese and green peas cooked in chef's special gravy	
METHI MUTTER PANEER	\$20.00
Cottage cheese and green peas cooked in fenugreek flavoured gravy laced with cream	

BANQUET - MINIMUM FOR 2 PEOPLE

HOUSE OF SPICE NON-VEG BANQUET \$42.00 PER PERSON	HOUSE OF SPICE VEG BANQUET \$38.00 PER PERSON
Appetiser: Chicken Tikka, Seekh Kebab, Onion Bhaji	
Mains: Butter Chicken, Lamb Rogan Josh, Vegetable Korma With Rice & Naan Bread	
Dessert: dessert of the day after dinner	